



MELBOURNE FLORIDA



VEGETARIAN APPETIZERS

VEGETABLE SAMOSA (3 pieces)

A pastry stuffed with spiced potatoes, onions cilantro and greens peas.

\$ 7.25

SAMOSA CHAAT

Samosas layered with chickpeas, topped with tomatoes, onions and herbs. Drizzled with yogurt, mint & tamarind chutneys. Garnished with cilantro.

\$ 9.32

PANEER PAKODA

Indian cheese dipped in seasoned split-gram batter and fried.

\$ 11.39

RAGADA

Two spiced potato patties layered with chickpeas, topped with tomatoes & onions. Drizzled with yogurt, mint and tamarind chutneys. Garnished with cilantro.

\$ 10.35

ONION BHAJI

Sliced onion, tossed in a split-gram batter, fried until crisp. Sprinkled with chat masala.

\$ 9.32

PUNJABI VEG PAKODA

Batter fried crispy seasonal veggie fritters.

\$ 9.32

CAULIFLOWER MANCHURIAN

Cauliflower florets fried and tossed in garlic chilli sauce.

\$ 14.49

MIXED VEG PLATTER

Combination platter with a samosa, spiced potato patty and veg pakoda

\$ 13.45

CHILLI PANEER

Stir fried, diced cottage cheese tossed with onions, bell peppers & scallions in an Indo- Chinese sauce

\$ 15.53

IMLI BAINGAN (TAMARIND EGGPLANT)

Thinly sliced eggplant fried to perfection and topped with a blend of tamarind chutney and yogurt.

\$ 8.27

◀ RAGADA



Indicates item is vegan



Indicates item is gluten-free



Indicates spice level

Consumption of raw / undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

NON - VEG APPETIZERS

CHICKEN LOLLIPOP 🌶️🌶️

Battered & fried chicken wings tossed in an Indo-Chinese sauce.

\$ 15.53

SESAME CHICKEN 🌶️

Crispy chicken chunks tossed in a hot, sweet & sour sauce. Garnished with sesame seeds.

\$ 15.53

CHICKEN 65

Rice battered, crispy chicken. Garnished with onion, lemon and curry leaves.

\$ 15.53

CHICKEN PAKODA

Fried chicken chunks dipped in a split-gram batter with Indian spices.

\$ 15.53

SOUPS & SALADS

MULLIGATAWNY SOUP

Tangy, spicy and flavorful lentil soup

\$ 7.25

TOMATO DHANIYA SHORBA

Traditional, fresh tomato & cilantro soup.

\$ 7.25

INDIAN SALAD

Slices of tomato, onion, lemon & green chilly with chef's dressing.

\$ 6.21

GREEN SALAD

Garden fresh greens with chef's dressing.

\$ 6.21

SOUTH INDIAN SPECIALTIES

Sada Dosa

Rice & Lentil crepe served with Sambar and Chutney

\$ 15.53

Masala Dosa

Rice & Lentil crepe stuffed with mild spiced mashed potatoes served with Sambar & Chutney

\$ 15.53

Extra Sambar

\$ 4.14






▲ CHICKEN 65



▲ Masala Dosa



SESAME CHICKEN ➤

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MALAI KOFTA ▼

VEGETARIAN AND VEGAN SPECIALS

Served with a side of Aromatic Basmati white rice

MALAI KOFTA \$ 18.63

Mixed vegetable dumplings stuffed with nuts & raisins in a creamy cashew sauce.

BOMBAY ALOO \$ 16.56

A classic potato dish made with fresh Indian spices and tomatoes

JEERA ALOO \$ 16.56

Slow cooked potatoes with Indian spices & tempered with cumin seeds.

METHI MATAR MALAI \$ 18.63

Cottage cheese cooked with green peas and fenugreek in a creamy sauce.

KAJU KHOYA \$ 20.70

Cashew nuts cooked in a mild creamy almond- cashew sauce.

PANEER BUTTER MASALA \$ 18.63

Cottage cheese, bell-peppers & onions cooked in a buttery tomato-cream sauce.

PANEER KHURCHAN \$ 20.70

Grated cottage cheese, bell-peppers & onions cooked in a buttery tomato-cream sauce.

VEGETABLE MAKHANI \$ 16.56

Seasonal vegetables cooked in a buttery tomato cream sauce.

SAAG PANEER \$ 18.63

Cottage cheese, cumin, ginger, garlic & spices cooked in a thick, creamy spinach sauce.

BHINDI DO PYAZA \$ 16.56

Fresh okra cooked with onions, tomatoes, bell-peppers.

ALOO GOBI MASALA \$ 16.56

Cauliflower & potatoes cooked with ginger, tomatoes and fresh herbs.

VEGETARIAN AND VEGAN SPECIALS

Served with a side of Aromatic Basmati white rice

VEG KORMA

Mixed vegetables and cottage cheese cooked in an almond-cashew sauce.

\$ 16.56

BALTI BAINGAN



Baby eggplant cooked with bell-peppers, tomatoes, onions. Tempered with garlic, chilly & ground spices.

\$ 16.56

BAGARA BAINGAN



Baby eggplant cooked with cream of coconut, sesame seeds, & roasted peanut sauce.

\$ 16.56

CHANA MASALA



Chickpeas cooked with tart pomegranate seeds, tomatoes & cilantro.

\$ 16.56

VEGETABLE PHALL



Seasonal vegetables cooked in an extra spicy Anglo-Indian style sauce laced with green chillies.

\$ 16.56

VEGETABLE KONDAPUR



Seasonal vegetables cooked in coconut milk and southern spices.

\$ 16.56

DALSAAG



Yellow lentils cooked with spinach, onion, & garlic.

\$ 16.56

DAL TADKA



Yellow lentils cooked & tempered with cumin, garlic, onions and cilantro.

\$ 16.56

DAL MAKHANI

Black lentils in a creamy buttery sauce.

\$ 16.56

SOUTH INDIAN DAL



Lentils, spiced & tempered with mustard seeds, curry leaves & ginger.

\$ 16.56

VEGETABLE VINDALOO



Seasonal vegetables cooked in a traditional red chilly-vinegar-ginger garlic Anglo-Indian sauce.

\$ 16.56



▲ BALTI BAINGAN

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◀ VEGETABLE KONDAPUR

VEGETARIAN AND VEGAN SPECIALS

Served with a side of Aromatic Basmati white rice

ALOO MATAR \$ 16.56

Potatoes & green peas cooked in a mild creamy sauce.

KADAI VEGETABLE   \$ 16.56

Seasonal vegetables tossed in an onion-tomato spiced sauce

MATAR PANEER \$ 18.63

Cottage cheese & green peas slow cooked in a creamy sauce.

PANEER PASANDA \$ 18.63

Cottage cheese cooked in a mild cashew-almond sauce, splashed with a hint of rosewater

VEGETABLE CHETTINAD    \$ 16.56

Seasonal vegetables cooked with crushed black pepper & roasted coconut

VEGETABLE XACUTTI    \$ 16.56

A traditional Goan delicacy. Seasonal vegetables cooked with coconut milk & a special blend of roasted spices, dried red chillies & poppy seeds.

VEGETABLE MADRAS   \$ 16.56

Seasonal vegetables cooked in a spicy coconut gravy, tempered with mustard seeds, curry leaves & ginger.

KONKANI GHOTALA  \$ 16.56

Tofu, baby eggplant, potatoes & carrots simmered in coconut milk with spices. Tempered with mustard seeds, curry leaves and ginger.



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CHICKEN SPECIALS

Served with a side of Aromatic Basmati white rice

CHICKEN MADRAS



\$ 18.63

Chicken cooked in a hot coconut curry, south indian style, tempered with mustard seeds, whole red chilly, curry leaves and ginger.

CHICKEN SAAG



\$ 18.63

Chicken tossed in a delicate spicy creamy spinach sauce.

CHICKEN CHETTINAD



\$ 18.63

Authentic and traditional South Indian style deviled chicken cooked with black pepper and roasted coconut.

METHI MALAI CHICKEN



\$ 19.67

Slow cooked chicken in creamy sauce with fresh fenugreek leaves.

CHICKEN XACUTI



\$ 18.63

A traditional Goan delicacy, chicken cooked with coconut milk and a special blend of roasted spices, dried red chillies and poppy seeds.

CHICKEN PHALL



\$ 18.63

Chicken cooked in an extra spicy Anglo-Indian sauce, made with hot peppers and the chef's special blend of spices.

KADAI CHICKEN



\$ 18.63

Chicken cooked with freshly ground spices. With onion, tomato and garnished with diced onions and bell peppers.

CHICKEN MADRAS ➤

CHICKEN KONDAPUR ➤





▲ BUTTER CHICKEN

CHICKEN SPECIALS

Served with a side of Aromatic Basmati white rice

CHICKEN KHORMA  \$ 19.67

Chicken cooked in a mild creamy cashew- almond sauce.

BUTTER CHICKEN  \$ 20.70

Chicken cooked in tomato and cashew cream sauce with onions and bell peppers.

CHICKEN CURRY  \$ 18.63


Chicken simmered in a fragrant combination of Indian spiced mild gravy.

CHICKEN KONDAPUR   \$ 18.63

A subtle curry with potatoes in mild spiced coconut gravy.

EGG CURRY  \$ 16.56


Four hard boiled eggs in a gravy of your choice.
(Masala - Korma, Chettinad, Vindaloo, Phaal or Madras)

CHICKEN TIKKA MASALA  \$ 20.70

Chicken breast broiled in a Tandoor Clay Oven and gently cooked in a creamy tomato sauce with Indian spices

CHICKEN VINDALOO     \$ 18.63




Chicken simmered in a hot & sour traditional Goan sauce, with red chilly sauce and potatoes.

CHICKEN CHUTNEY WALA  \$ 18.63

Chicken cooked in a curried mango mint sauce with fresh ginger & cilantro.

DOI MURGH  \$ 18.63

Lightly curried chicken cooked with yogurt, cilantro & black cardamom.

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LAMB / GOAT SPECIALS (Pick either Lamb or Goat)

Served with a side of Aromatic Basmati white rice

MASALA  \$ 22.77

Lamb or Goat cooked in a creamy tomato sauce.

VINDALOO     \$ 22.77

Lamb or Goat in a Goan red hot chilli curry with vinegar, potatoes.

ROGAN JOSH  \$ 22.77

Lamb or goat cooked in a dried ginger & aniseed flavored curry.

BALTI - GOSHT  \$ 22.77

Lamb or goat cooked with onions, bell peppers, tomatoes and tempered with chillies & Balti spices.

MADRAS   \$ 22.77

Lamb or goat cooked in a hot coconut based sauce, South Indian style, tempered with grated coconut, mustard seeds, red chillies, curry leaves & ginger.

SAAG  \$ 22.77





Choice of lamb or goat cooked in a creamy spinach sauce.

NILGIRI KORMA  \$ 22.77

Lamb or goat cooked with coconut milk, cashew- cream, mint & cilantro.

XACUTTI    \$ 22.77

A traditional Goan sauce with lamb or goat cooked in coconut milk with a blend of special roasted spices, dried red chillies & poppy seeds.

PHAAL     \$ 22.77

Lamb or goat cooked in an extra spicy Anglo- Indian sauce, made with hot peppers and the chef's special blend of spices.

MALABAR CURRY  \$ 22.77


Lamb or goat cooked in coconut milk with potatoes, carrots & South Indian spices.

SHAHI KORMA  \$ 22.77

Lamb or goat cooked in a creamy cashew- almond sauce.

PEPPER FRY  \$ 22.77



Lamb or goat pan roasted with onion, bell pepper, black-pepper & ginger. Served dry.

CURRY  \$ 22.77

Lamb or goat cooked in a traditional gravy

✓ LAMB ROGAN JOSH



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SHRIMP & SEA FOOD

Served with a side of Aromatic Basmati white rice

SHRIMP MASALA



\$ 22.77

Jumbo shrimp grilled and simmered in a creamy tomato sauce.

VINDALOO



\$ 22.77

Jumbo shrimp in a Goan red chilli curry with vinegar & potatoes.

SHRIMP PAPPAS



\$ 22.77

Jumbo shrimp cooked in a tomato-coconut sauce with mustard seeds, dried red chillies, curry leaves & cilantro.

SHRIMP CURRY



\$ 22.77

Jumbo shrimp in a traditional gravy.

SHRIMP MADRAS



\$ 22.77

Jumbo shrimp cooked in a hot coconut based curry, South Indian style, tempered with grated coconut, mustard seeds, red chillies, curry leaves & ginger.

SHRIMP SAAG



\$ 22.77

Jumbo shrimp cooked in a creamy spinach sauce.

MEEN MOI LEE



\$ 22.77

Grouper cooked in a coconut flavored gravy. Cooked with curry leaves, mustard seeds, tomatoes and spices.

SHRIMP PHALL



\$ 22.77

Jumbo shrimp cooked in an extra spicy Anglo- Indian sauce with hot peppers & chef's special blend of spices.

KERALA FISH CURRY



\$ 22.77

A signature dish from the state of Kerala. Grouper simmered in coconut milk, with fresh spices, chillies, & raw mangoes.

SHRIMP JALFREZI



\$ 22.77

Jumbo shrimp cooked with mushrooms & bell peppers in a medium sweet & spicy tomato sauce.

SHRIMP MANGO CURRY



\$ 22.77

Jumbo shrimp cooked with ripe mango pulp, simmered in coconut milk & tempered with mustard seeds, curry leaves and ginger.

✓ SHRIMP MANGO CURRY



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TANDOOR & GRILL SPECIALTIES

Served with a side of Aromatic Basmati white rice

TANDOORI CHICKEN



Bone in chicken pieces marinated in yogurt & fresh spices and cooked in a tandoor.

\$ 23.80

CHICKEN TIKKA



Boneless chicken breast pieces marinated in yogurt & fresh spices and cooked in a tandoor.

\$ 23.80

CHICKEN HARIYALI KEBAB



Boneless chicken breast pieces marinated in yogurt, mint, cilantro & fresh spices and cooked in a tandoor.

\$ 23.80

TANDOORI SHRIMP



Jumbo shrimp marinated in yogurt, smoked garlic, caraway seeds. Skewered and broiled in a tandoor.

\$ 23.80

MIXED GRILL



A combo platter of chicken tikka, hariyali, malai and lamb boti kebab, two tandoori shrimp. Served on a hot skillet with steamed seasonal veggies.

\$ 30.02

CHICKEN MALAI KEBAB



Boneless chicken breast marinated in yogurt, ginger, white pepper, with a dash of saffron and cooked in a tandoor.

\$ 23.80

LAMB BOTI KEBAB



Tender chunks of lean lamb marinated in yogurt and fresh spices. Skewered and cooked in a tandoor.

\$ 31.05

RACK OF LAMB



Tender lamb racks marinated in saffron cream and fresh spices. Cooked in the tandoor and served on a hot skillet with steamed veggies.

\$ 36.23

PANEER TIKKA



Dices of cottage cheese marinated in yogurt and fresh spices. Cooked in the tandoor with bell pepper and onion

\$ 23.80

GARLIC SHRIMP



Shrimp sautéed with fresh garlic and spices.

\$ 22.77



▲ RACK OF LAMB

▼ LAMB BOTI KEBAB



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FLAVORED RICE & BIRIYANIS

COCONUT RICE   **\$ 9.32**

Basmati rice cooked with grated coconut & coconut milk.
Tempered with mustard seeds and curry leaves.

LEMON RICE   **\$ 9.32**

Basmati rice cooked with fresh lemon juice, tempered with
mustard seed, curry leaves & roasted peanuts.

JEERA RICE   **\$ 7.25**

Basmati rice tempered with saffron rice & cumin seeds.

TAMARIND RICE   **\$ 9.32**

Basmati rice cooked with tamarind sauce, tempered with
mustard seeds, curry leaves & roasted peanuts.

MINT RICE   **\$ 7.25**

Basmati rice cooked with fresh mint leaves.

CILANTRO RICE   **\$ 7.25**

Basmati rice cooked with fresh cilantro leaves.

VEG PULAO   **\$ 9.32**

Basmati rice cooked with seasonal vegetables and saffron.




VEGETABLE BIRIYANI   **\$ 14.49**

Basmati rice slow cooked with fresh herbs & spices, seasonal
vegetables, onion, cilantro, mint, nuts & raisins. Served with a
side of raita.

BIRIYANI RICE  **\$ 12.42**

Basmati rice cooked with onion, spices, mint, cilantro,
flavored with a splash of rose water & saffron.

◀ BIRIYANI

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FLAVORED RICE & BIRIYANI

CHICKEN BIRIYANI



\$ 17.60

Basmati rice slow cooked with chicken, fresh herbs & spices, seasonal vegetables, onion, cilantro, mint, nuts & raisins. Served with a side of raita.

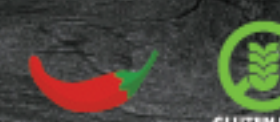
LAMB / GOAT BIRIYANI



\$ 20.70

Basmati rice slow cooked with lamb or goat, fresh herbs & spices, seasonal vegetables, onion, cilantro, mint, nuts & raisins. Served with a side of raita.

SHRIMP BIRIYANI



\$ 20.70

Basmati rice slow cooked with shrimp, fresh herbs & spices, seasonal vegetables, onion, cilantro, mint, nuts & raisins. Served with a side of raita.

EGG BIRIYANI



\$ 15.53

Basmati rice slow cooked with hard boiled eggs, fresh herbs & spices, seasonal vegetables, onion, cilantro, mint, nuts & raisins. Served with a side of raita.

INDO - CHINESE VEG - FRIED RICE



\$ 13.46

A rice dish cooked in a wok with fresh veggies, spices, onion, garlic, ginger, scallions & soy sauce,

INDO - CHINESE CHICKEN FRIED RICE



\$ 16.56

A rice dish cooked in a wok with curried chicken, fresh veggies, spices, onion, garlic, ginger, scallions & soy sauce,

INDO - CHINESE EGG FRIED RICE



\$ 14.49

A rice dish cooked in a wok with scrambled, fresh veggies, spices, onion, garlic, ginger, scallions & soy sauce,

✓ INDO - CHINESE VEG - FRIED RICE



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SIDES

Raita	\$ 4.14
Pickle (v)	\$ 2.07
Basmati Rice (S)	\$ 3.11
Basmati Rice (L)	\$ 6.21
Steamed Veggies	\$ 8.28
Plain Yogurt	\$ 4.14
Roasted Pappadums	\$ 3.11
Curry Sauces (S) (6oz of Masala, Korma, Vindaloo, Phaal or Saag)	\$ 8.28
Curry Sauces (L) (16oz of Masala, Korma, Vindaloo, Phaal or Saag)	\$ 12.42
Onion Chilli Lemon	\$ 2.07
Mango Chutney (v)	\$ 4.14
Chutney (S)	\$ 1.55
Chutney (L)	\$ 4.14

FRESHLY BAKED BREADS

NAAN	\$ 3.13
Indian style flatbread	
GARLIC NAAN	\$ 4.04
Indian style flatbread topped with garlic and cilantro	
PESHWARI NAAN	\$ 7.25
Indian style flatbread stuffed with nuts and raisins	
KEEMA NAAN	\$ 7.25
Indian style flatbread stuffed with ground lamb	
ONION KULCHA	\$ 4.14
Indian style flatbread topped with onion and cilantro	
CHEESE NAAN	\$ 6.21
Indian style flatbread stuffed with grated cottage cheese	
CHICKEN TIKKA NAAN	\$ 7.25
Indian style flatbread stuffed with chicken tikka	
BULLET CHILLI NAAN 	\$ 4.66
Indian style flatbread topped with spicy green chilly	
TANDOORI ROTI 	\$ 3.11
Whole wheat flatbread	
KERALA PARATHA	\$ 5.18
Layered flaky bread	
CHILLI GARLIC NAAN 	\$ 5.18
Indian style flatbread topped with spicy green chilly, garlic and cilantro	
DATES & COCONUT NAAN	\$ 7.25
ALOO PARATHA	\$ 6.21



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DESSERTS

GULAB JAMUN

Fried condensed milk dumplings in a cardammom rosewater syrup

\$ 6.21

GULAB JAMUN ➤

CARROT PUDDING

Grated carrot, reduced milk, sugar & cardammom

\$ 6.21

RICE PUDDING

Rice, condensed & reduced milk, cardammom and saffron

\$ 6.21

RASMALAI

Cottage cheese, reduced milk, saffron

\$ 6.21

KULFI

Mango, Pistachio, Rose, Malai

\$ 6.21

GULAB JAMUN & ICE CREAM COMBO

\$ 9.32

BEVERAGES

SODA

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Root Beer, Dr. Pepper

\$ 3.09

Lassi

Mango, sweet, salt

\$ 5.18

Masala Chai

Tea leaves, whole milk, crushed cardammom and ginger

\$ 4.66

Madras Coffee

Instant coffee, milk

\$ 4.66

BOTTLED WATER

\$ 1.55

SPARKLING WATER (Small)

\$ 4.66

SPARKLING WATER (Large)

\$ 5.50

UNSWEET ICE TEA

\$ 3.09

LEMONADE

\$ 3.09

RASMALAI ➤





BALTI BAINGAN



FISH MOILEE



KAJU KHOYA



LAMB MALABAR



VEGETABLE VINDALOO



DAL SAAG



PANEER KURCHAN



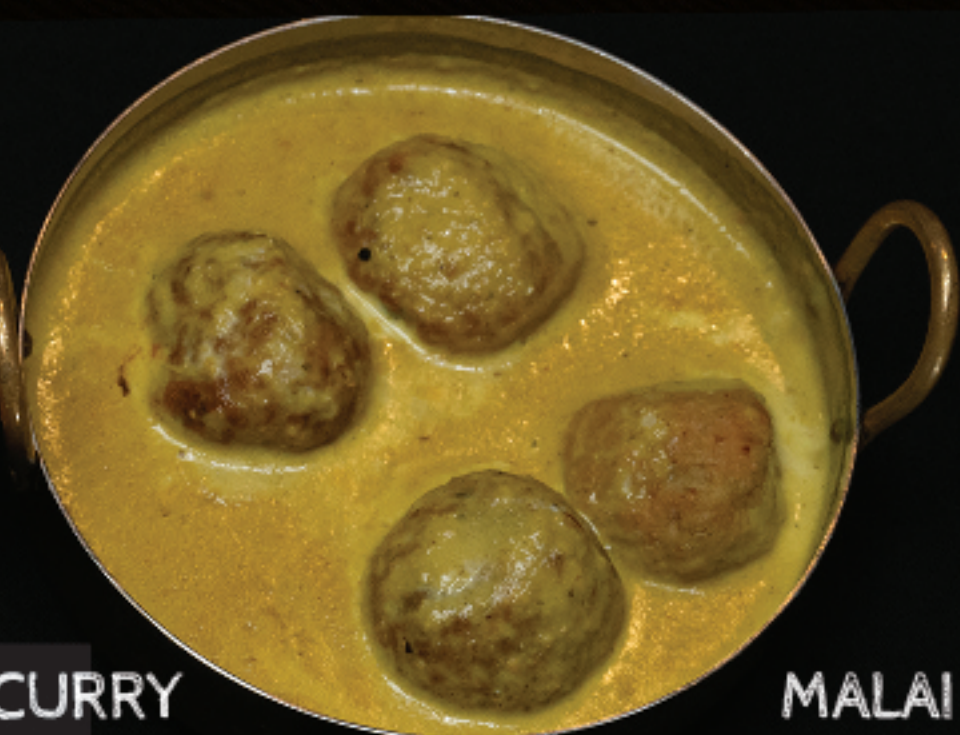
METHI MATAR MALAI



BIRIYANI



KERALA FISH CURRY



MALAI KOFTA



SAAG PANEER



COCONUT RICE



BAGARA BAINGAN



DAL MAKHANI



GARLIC SHRIMP



A service charge will be addedd 20% for 6 or more
WE SERVE HALAL MEATS

Find us on Facebook. Follow us on Instagram [tasteofindiamelbournefl](#). follow us on twitter [TOImelbourneFL](#).
606 North Wickham Road, Melbourne FL - 32935, Ring : 321-751-4191 E-mail- anil_72usa@yahoo.com
Or visit us @ www.tasteofindiamelbournefl.com